

Restaurant Month at The Galley – 2012

\$30 per person -- tax & gratuity not included

 Optional Flight of Premium California Wines -- \$15 per person

First Course

Choose One

Original Galley Clam Chowder

The same top-secret recipe we've been using since 1966!

Insalata Molina

Mixed greens, arugula, pear, chopped nuts, crumbled blue cheese, mango vinaigrette

 **Wine: Halter Ranch Viognier, Paso Robles, CA 2010**

Second Course

Choose One

Pan Seared Scallops

Tender scallops, pan-seared with white wine, shallots, garlic and butter

Fresh Naked Fish

Choose any of our daily selection of fresh fish

 **Wine: Bailiwick Vermentino, Sonoma, CA 2010**

Dessert

Choose One

Fruit Sorbet

House made with fresh fruit

Crème Brûlée

House-made with Grand Marnier!

 **Wine: Olde Shandon Port Works Syrah Port, Paso Robles, CA**